

Christmas Fayre

STARTERS

Duck & Apricot Terrine

On toasted seed bread with a beetroot and horseradish chutney and a rocket and carrot salad

Vegetable Winter Broth

Served with fresh baked seeded bread

Crab Cakes

Home made served on rocket leaves with dips of sweet chili and garlic

Grilled Halloumi

Marinated in chilli, cherry tomatoes and olive oil served on a torn salad with balsamic syrup

MAIN COURSES

Traditional Roast Northumbrian Turkey

Cranberry & sage sausage meat stuffing, pigs in blankets fresh seasonal vegetables, boiled and roast potatoes

Silverside of Roast Beef

Yorkshire pudding, horseradish sausage meat stuffing, seasonal vegetables and roast and boiled potatoes

Chef's Choice Fillet of Cod

Dusted with aromatic spices, wrapped with oak smoked salmon drizzled with tomato, dill and Chardonnay sauce

Roast Vegetable Rissotto

Med mix with tomato and garlic creamed with Parmesan, served with garlic ciabatta

DESSERTS

Chef's Own Vanilla Pod Cheesecake

Crowned with a fruity Christmas Compote

Traditional Christmas pudding

Served with a rich demerara rum sauce

Salted Caramel & Chocolate Brownie

Served with chocolate sauce and whipped double cream

Brandy Basket

Filled with vanilla ice cream and a sweet berry compote then drizzled with passion fruit coulis and whipped double cream

TO FINISH

A selection of sweeties and fresh brewed coffee

All Courses only £25.95 Two Course Special £18.95

Available between November 23rd and December

24th 2017. From 12 noon – 9.00pm. Advance bookings

please. Children (under 12) £14.00 & £10.00

2018

Festive Season

Bridge Hotel

40 North Road,
Durham.

info@bridgehoteldurham.com

0191 386 8090

Christmas Day

TO BEGIN...

Game Terrine

Served with a port and plum chutney, rocket salad & rustic seed breads

Salmon & Prawn Parcels

Wrapped in filo with creamed Brie and a light Tarragon dressing

Cream of Broccoli & Stilton Soup

Enriched with Sherry served with warm seed breads

Chef's Select Risotto

Mushroom, parmesan, asparagus and three bean risotto with fresh cream and a salad of dressed rocket

MAIN COURSES

Roast Northumbrian Turkey

Cranberry sausage meat stuffing, bacon rolls, chipolatas seasonal vegetables boiled and roast potatoes

Pork Fillet Roulade

Stuffed with mushroom and cranberries drizzled with a red wine jus, served with all the trimmings

Roasted Monkfish

Wrapped in Parma ham and served with a beurre blanc sauce with fresh seasonal vegetables with boiled or roast potatoes

Vegetable Halloumi Wellington

Mediterranean vegetable medley in a tomato and pesto sauce topped with Halloumi, wrapped and baked in puff pastry served with seasonal vegetables and boiled or roast potatoes

DESSERTS

Traditional Christmas pudding

Served with a rich Demerara rum sauce

Baileys Chocolate Cheesecake

Served with double cream and chocolate sauce

Brandy Snap Baskets

Filled with Kirsch soaked cherries, vanilla pod ice cream, topped with whipped double cream and chocolate sauce

Chef's Choice Cheeseboard

Creamy Stilton, Wensleydale, Aged Cheddar with water biscuits, grapes and sultana chutney

TO FINISH

Fresh brewed coffee with a selection of Iced Christmas Cake, chocolates & mini-mince pies

Advance bookings & Pre-orders only! Adults £60.00

*Children (under 12) £30.00

CHRISTMAS DAY

This menu is available Christmas Day only. Strictly advance bookings and pre-orders only. All party accompaniments are included.

Adults £60.00 • Children (under 12) £30.00

BOOKING FORM

Simply complete the booking form below. Include your numbers for each course.

NAME

ADDRESS

TEL No

MOB No

EMAIL

No IN PARTY ADULTS CHILDREN

DATE OF BOOKING DEPOSIT PAID

PLEASE BE SURE TO KEEP YOUR RECEIPT

STARTER	#	MAIN	#
Game Terrine		Roast Turkey	
Salmon & Prawn		Roulade of Pork	
Soup		Monkfish	
Risotto		Vegetable Wellington	

DESSERTS	#		#
Christmas Pud		Brandy Snap Baskets	
Baileys Cheesecake		Cheeseboard	

A £20.00 deposit is required for each person. This is non-refundable.

All products subject to availability. The company reserves the right to alter venues if insufficient reservations are made. Please note: We do not knowingly use genetically modified products. Nuts are used in some of our processes and it is therefore not possible to guarantee no trace in other items. Subject to the company's terms and conditions which are available on request.

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• New Year's Eve •

FREE DISCO

AND

FREE BUFFET

7pm to 2018

• New Year's Day •

JOIN US FOR THE FABULOUS ALL DAY BREAKFAST BRUNCH

Double egg, bacon, Lincolnshire sausages,
black pudding, tomato, mushrooms, chips and
toast

Only £8.95

Children (under 12) £4.95

CHRISTMAS FAYRE

Available daily, lunchtimes and evenings between
23rd November 2017 and 24th December 2017

All Courses

Adults £25.95 • Children (under 12) £14.00

Afternoon (before 5.00pm) 2 Course with coffee special £18.95

BOOKING FORM

Simply complete the booking form below.
Any changes must be notified in advance in
writing.

ADVANCE BOOKINGS ESSENTIAL

NAME

ADDRESS

TEL No

MOB No

EMAIL

No IN PARTY ADULTS CHILDREN

DATE OF BOOKING DEPOSIT PAID

PLEASE BE SURE TO KEEP YOUR RECEIPT

STARTER	#	MAIN	#
Duck Terrine		Roast Turkey	
Vegetable Broth		Roast Beef	
Crab Cakes		Cod	
Grilled Halloumi		Risotto	

DESSERTS	#		#
Christmas Pud		Cheesecake	
Caramel Choc Brownie		Brandy Basket	

A £5.00 deposit is required for each adult. This is non refundable.

IF REQUIRED PARTY PLANNERS ARE
AVAILABLE